

CLAIMS:

- 5 ^{A1} Sub 1. A food product having a top layer comprising less than 70% (w/w) water and an amount of at least one top thermoreversible setting agent sufficient to maintain the top layer in a gel phase at room temperature, whilst permitting thermoreversion to a liquid phase at a temperature elevated above room temperature, with the proviso that sodium caseinate is substantially absent.
- 10 2. A food product according to Claim 1, in which the top layer additionally comprises more than 15% (w/w) fat and at least one top emulsifier.
- 15 ^{A2} Sub 3. A food product according to Claim 2, in which the thermoreversible setting agent is selected from the group comprising gelatine, agar, gellan gum, methyl celluloses, guar gum, at least one carrageenan, gum
- 20 arabic, xanthan gum, locust bean gum or mixtures thereof; and the top emulsifier is selected from mono-glycerides, di-glycerides, sucrose esters; or mixtures thereof.
- 25 4. A food product according to Claim 3, in which the top layer contains 0.1 to 1.75% (w/w) of the at least one top thermoreversible setting agent, preferably selected from the group comprising gelatine, carrageenan or mixtures thereof, most preferably
- 30 selected from the group comprising gelatine, kappa-carrageenan, iota-carrageenan, mixtures of kappa- and iota-carrageenan; and mixtures of one or both of kappa and iota-carrageenan with gelatine.

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5. A food product according to any one of the preceding claims, in which a base layer contains 0.1 to 3.5% (w/w) of at least one base thermoreversible setting agent, the base thermoreversible setting agent being selected from the group comprising gelatine, agar, gellan gum, methyl celluloses, guar gum, at least one carrageenan, gum arabic, xanthan gum, locust bean gum or mixtures thereof, more preferably selected from gelatine, carrageenan and mixtures thereof, most preferably selected from gelatine, kappa-carrageenan, iota-carrageenan, mixtures of kappa- and iota-carrageenan and mixtures of one or both of kappa and iota-carrageenan with gelatine.
6. A food product according to any one of the preceding claims, in which the top layer contains 40-65% (w/w) water, preferably 40-50% (w/w) water.
7. A food product according to any one of the preceding claims, in which the top layer contains 20-40% (w/w) fat.
8. A food product according to Claim 5, in which the base layer contains at least one comestibly suitable alcohol.
9. A food product according to any one of the preceding claims, in which the top layer contains at least one comestibly suitable alcohol.
10. A food product according to Claim 8 or 9, in the form of a cream liqueur.

11. A cream liqueur food product having a top layer comprising

- (i) less than 70% (w/w) water;
- 5 (ii) more than 15% (w/w) fat;
- (iii) at least one top emulsifier; and
- (iv) at least one top thermoreversible setting agent,

the at least one top emulsifier and the at least one
10 thermoreversible setting agent being sufficient to
maintain the top layer in a gel phase at room
temperature, whilst permitting thermoreversion to a
liquid phase at a temperature elevated above room
temperature, with the proviso that the, or each, top
15 emulsifier or setting agent is not sodium caseinate.

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